

HANDOUTS:

😊 HOT PRESENTATION TIPS 😊

Note: High Quality Foods Can Be Ruined Through Improper Handling & Preparation.

***BATCH COOKING**

- Cooking and Preparation of Food Should Occur Throughout All Lunches.
- Food Should Not Be Cooked Early in the Morning for All Meal Periods.
- Food Should Be as Fresh as Possible Before Each Scheduled Lunch Period.

***HOT FOOD HOT! COLD FOOD COLD!**

- Hot Food Should Always Be Merchandised & Stored In, or Under, Heated Equipment.
- Serve One Customer at a Time!

(Do Not Pre-Plate Food Ahead of Time & Let it Sit on Top of Serving Area Waiting for Customers; Food Becomes Cold. Your Students Do Not Want First Meals That You Have Portioned as They Fear These Will be Cold. The First Meals Become Colder & Colder as They Get Pushed Forward on the Line.)

- Cold Food Should Be Displayed In, or Stored In, Refrigerated or Iced Units.

***SMALL PANS**

- Present Food in Small 4" or 2" pans. Refill Pans as Needed.
(This Strategy Keeps Food as Fresh as Possible & Retains Quality of Food. Food is Visible; Not Lost & Out of Sight.)
- Clean Edges of Pans on Serving Lines Frequently. Serving Lines for All Lunch Periods Should Look Like You Just Opened Up for Service.

***COLD SANDWICHES**

- Wrap, Open Face, with Lettuce --- More Eye Appealing
(Easier to Identify; Customers Can Select Their Preferred Variety with Ease)

***FRUIT**

- Display Fresh Fruit in Wire or Wicker Baskets
- Place Cupped or Pre-Portioned Fruit & Dessert on Colorful Sheet Pans or Trays
- Alternate Rows of Cupped Fruit & Desserts Based on Color for a Visual, Eye-Appealing Effect
- Display "Help Your Self" Chilled Fruit in Decorative or Colored Bowls ---- Not Stainless!

***** **INSTRUCTOR DEMO:** Show ½ of a fresh apple & ½ of a fresh orange in soufflé cup; Colorful & orange protects apple from turning brown

***SALAD BAR**

- Be Sure Crocks are Full so Food is Visible & Eye Appealing.
- Use Smaller Crocks if Necessary.

***GRAB 'N' GO OR EXPRESS SALADS**

- Clump Individual Components ----- Highlights Color Vibrance & Emphasizes Contrast of Colors.
- Display in Plastic Containers (Examples: Chicken Caesar Salad, Spinach, Shrimp Popper, Garden, Fruit 'N' Yogurt...)

***** **INSTRUCTOR DEMO:** Show difference of chopped carrots and tomatoes in piles vs. if they were simply sprinkled on a salad.